COLMAN'S RURAL WORLD

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COLMAN'S RURAL WORLD,

Is devoted to the promotion of the AGRICULTURAL, HORTICULTURAL AND STOCK INTERESTS OF THE VALLEY OF THE MISSISSIPPI.

It is issued on the 1st and 15th of every month, in quarto form, each number containing 16 pages, making a volume of 384 pages yearly. TERMS—$2.00 per annum in advance; Four copies, $6; Ten copies $15, and a Premium of Five CONCORD Grape Vines to any one sending the names of Four subscribers and $6; and Fifteen CONCORD Grape Vines to any one sending the names of Ten Subscribers and $15.

ADVERTISING TERMS.

A few appropriate advertisements will be inserted in the "Rural World and Valley Farmer," at the following rates: One square (being ten lines of this type or an inch in depth), each insertion $2; One column, one insertion, $15; and $10 for every additional insertion. One-half column, one insertion, $8; two insertions, $15, and $6 for every additional insertion. These rates will be strictly adhered to.

WHAT SHEEP TO GET.

Such as suit your condition. If you have hills, put the Merinoes on them. If you have hills almost sterile and inaccessible, the little Paulars will find their way over them, and support themselves. They will do this where other sheep would die outright. They will stand bad weather, will rear their young well; will, let alone, support themselves; but with good treatment will do better.

The rich, level plains are the place for the large, long-wooled sheep. These are closely allied, in keeping, to cattle. They are large, and require care and good feed. A few together only should be kept, as they will not herd and thrive as the Merinos. The Merinos will not only do to scramble up and down the hills, but they are great walkers—a trick they got in Spain, their native country. They will therefore bear to be driven, at even great distances. But not so with the mutton sheep. They require nursing and great attention—and then they will thrive beyond what the Paular or Infantado will do. But mutton must be the main reliance with these. The South Downs are the best, where mere quality of meat is concerned; but for weight of carcass and profit the Leicesters and Cotswolds, with their crosses, the Oxfordshires and Shropshires, and the Hampshire Downs are preferred.

These are the best kinds of sheep, to be used as occasion or circumstances (as we have indicated) may require. We are tardy in getting sheep, in the West. This is at a loss to us.—Sheep will not only give variety to our farming, but add to the sum of our profits, and keep our soil from deteriorating.

Chester County White Hogs.

These vary in shape—size and good qualities—some preferring one and some another. I have seen hogs of this name vary greatly and still none very objectionable. The old stock may be described as follows: Head large; nose or snout thick, but not long for the size of the animal; ears large, thick and flapping; the body rather long and tolerably round, the back generally some hollowing, frequently with a considerable depression immediately behind the shoulders; legs large in proportion to size of body, and in fat animals frequently giving way so much as to bring the dew claws fully to the ground; the skin rather thick and covered with long, wavy bristles. Many of the hogs called Chester Whites, have upright ears—rather thin, less bristles, thinner skin and less coarseness of bone than the old stock, plainly indicating a cross with some finer breed. They are just as good a hog nevertheless.

Of late while in Pennsylvania—I saw two distinct kinds of Chesters as regards size, some large and taking more feed in proportion to size than a smaller and finer boned hog; the latter I think most of, both as regards economy of feed, shape and beauty; low-legged, square built, and in most respects a hog suiting most farmers. Sanford Howard of Michigan thinks as I do about Chesters, that many breed them without ever crossing, and magnify their value without any bounds, and keep and raise only for speculation and not considering the value of the hog itself. When a variety becomes popular so soon, it deteriorates by in-and-in breeding to acquire the object to sell to supply the rush. When excitement is over the stock is dropped and discarded, thereby detracting from the true merits of the breed. We must look, brother swine breeders, to either improvement by crossing every season in the same breed, or cross with other breeds and get a hog that is as perfect as can be. The intrinsic properties of the animals themselves must be our object and then we have our swine that are worth feeding.—[*Cor. Ohio Farmer.*

HAY FOR MILCH COWS.

We have frequently called attention to the early cutting and curing of hay for milch cows, and the advantages of such hay over others.—The celebrated cow of Mr. A. Scott, of Vermont, is an example of a hay-fed cow—grass in summer and hay in winter. The cow is of the native breed, and made 504 lbs. of butter in a year. Mr. Scott's stables were doubly boarded, with windows for ventilation, so that the temperature was in a great measure at his control, His system is to feed regularly three times a day; water twice, evenings and mornings, keeping his cows in the stall constantly, except at watering time.

Other instances are on record of similar treatment and success. We find cases in the celebrated dairy region of Herkimer County, N.Y. Grass cured early, either Timothy or clover (and we presume other kinds as well), affords a rich and abundant flow of milk. Clover cut when just in blossom, or sooner, we know, by personal observation, increases the flow of milk, even where the animal has been fed on ordinary good hay with meal. Meal will do for fattening—but is not so good, even in connection with good hay, for milk. Grass is the natural food for that. When properly cured—not dried—it will retain the juices, with less moisture—hence more concentration. It is therefore that some eminent dairyman assert that as much butter may be made in winter as in summer—providing always that the shelter is sufficient to prevent suffering—is comfortable, so that the cow can chew her cud in content, in fact, as well as in adage.

A cow fed thus on hay alone, will last longger—will often give as much and rich milk at

15 years as at 5, and sometimes more. Good treatment with hay, and not stimulating food, has the most prolonging effect for good. Roots will do well, especially at certain times, and on certain occasions; but tender, well-cured hay, is superior to all for milk. Clover hay is not surpassed, if indeed it does not stand at the head. Even when mouldy it will produce well. Cattle will eat it vigorously, and milk flow plentifully. This we have demonstrated time and again. The small or June clover is probably best, as its stalk is finer, and it matures two or three crops. But it must be harvested early. That is the indispensable condition. Will our farmers heed this who have cattle for milk?

[Written for Colman's Rural World.]

HAVE THE BEST.

Get the best and use it; it will need no repairing; it will require no *time* to repair it; it will cause no vexation; it will not give out prematurely, and thus induce a loss. You can rely upon a good tool. That is not all—you can do your work better, quicker; you will be encouraged; and, you will take care of such a tool, or machine. Two poor machines will give out before one good one, with vastly more expense beside. The price of a good machine over a poor one, is not great—but were it double, it would pay. Buy always the best. A poor machine is like a poor servant—you can't rely upon it. A good one is just the reverse. Select good machines; select good men. They will both work for you to an advantage. And select the best, from a gimlet up to a mowing machine. You do not want to buy a poor horse, or a poor cow. Make a clean sweep of all bogus things on your farm, and in your workshop and house. Secure good tools, good stock, good soil, good money, good reputation.

THE HORSE IN HIS STALL.

Notwithstanding all that has been said on the subject, people still confine their horses—compel them to stand in the same cramped place, and in their own dung—and this from day to day, even for a whole winter—and some during the year. The result is, thick legs, stiff joints, bad hoofs, and other ailments—of the general system, as well as the feet and legs.

This is wrong. A horse cannot tell his injuries—he suffers in silence, becomes crippled, spoiled for life, dies—and that is the end of him. No one pities him. Thus thousands of horses are annually lost: and the evil extends to every neighborhood. We are all, or nearly all of us, guilty of this. Do we not, dear reader, most of us—you—fasten our horses to the one spot, where they cannot move—and there force them to stand? Are we guiltless of swelled legs in our horses? Are they as comfortable in their cramped condition, as when they are in the field, or where they have room in the stall? To tie a horse (in his stall) is the first link in the chain of abuse. Give your horse freedom: he has the principles of its enjoyment within him. Give him a chance to walk, to change his position, to be at ease, and not confined, cramped, tyrannized. Treat him rationally.

Not as is the habit—the habit is bad. Look to his wants intelligently. He will appreciate you and remember your favors—for a horse has a good memory. But bad treatment is bad for him—bad to remember; but he submits to it—because he must—and he will make the best of a bad thing—even walk, without invitation, into his prison stall—it is his only place; and there he will suffer in silence. Give him room—let him loose in it. Give him bedding—clean bedding, every day. And do it NOW. We are now talking to the careless and reckless. A humane, intelligent man will see that his beast is cared for. Treat the animal, which is your main reliance, with more care—and you will not regret it.

How to Secure a Profitable Single Cow.

The cow, of all animals, is the most domestic. Brindle is the pet of the family, and because she is the pet, she becomes a good cow—BECOMES—that is the word—for our best cows are MADE what they are, as all good breeds are made. Treatment is the secret of all—treatment in various ways, but particularly with a view to an improvement of the qualities wanted. Thus an ordinary cow—ordinary when bought—kept in the family, will improve, not for a year or two, but during the lifetime of the cow—till 15, 18, and even 20 years old. It is wonderful how much a cow will improve, and that constantly. We have demonstrated this ourself. The improvement is greater in the native than the already improved breeds: reason evident. Still there is something in breed, and it is always an advantage to secure good blood, as that is already improved, and will give its benefit at once. The Jersey cow cannot well be improved in the *quality* of its milk; but it can certainly in quantity. This then is a decided advantage, as the milk of the Jersey is of the richest kind.

As treatment is the main thing, even in an imported cow, we will indicate, from experience, what is necessary to success—a success that will surprise the experimenter—for the success extends, as we have said, through the lifetime of the cow.

First, kind treatment. All good feeding is of little avail without this. This must be done, it will redound to the owner, as well as benefit the brute: mutual good will be the result.

As to feed, Timothy or herd's grass, is as good as anything, and can be abundantly raised with care, raising the crop as a separate crop (not in connection with another) and on good land, sown early, if sown in the spring—but better sown in the fall. But whether treated in this way, or whether other grass is used, or clover, it must be cut and cured EARLY—before the blossom makes its agpearance, or at least its full appearance. The sooner cut, the tenderer and more nutritious—at least in its effect upon the animal: it answers then the purpose of summer feed—a fact which we have often stated. From 20 to 30 lbs. of such hay is used daily, dependent upon the cow—how much milk and butter she produces, and how large she is.

Next—Warm stabling is necessary: it is necessary to make summer in connection with the feed. You cannot make it too warm, providing always there is ventilation. The brute then is comfortable; her food is agreeable; she has a friend in the owner, and feels secure. She does, in such a case, all she can do for her owner—and that is much.

Of course, good water, *ready at hand*, is a necessity. A little variety of food is grateful—carrots, turnips, pumpkins, beets, corn-stalks, &c. Clover or corn stalks may do, instead of Timothy, for a main reliance. Clover is not surpassed for milk by any main fodder. The experience of the world has also favored corn stalks—but they must be cured in season, when yet green and succulent. Then, they are hay, and come pretty near on a par with Timothy, and quite with other good grasses.

To secure a good cow, get as good a one as you can, and then improve as we have indicated. It is our practical experience of many years. A native breed is often good, and may be greatly improved. A known good breed is already improved.

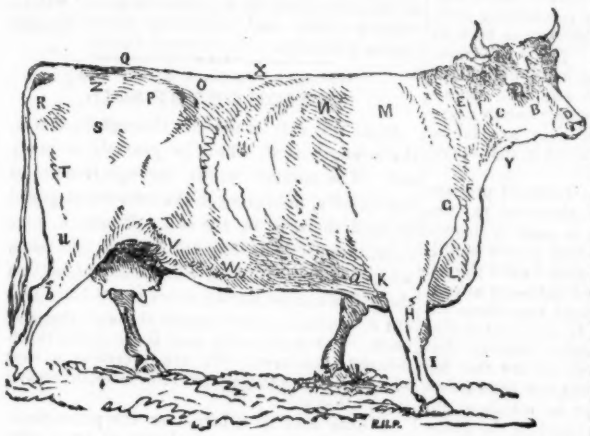
HOW TO HOE CORN.

When I was a boy, and first went into the field to hoe corn, I was quite puzzled to know what my father meant when he directed us to be sure and "hoe where the corn wasn't." But after following him a few days, and noticing the pains he took to have all the ground well stirred as well as the weeds cut up, and particularly when I saw how careful he was not to disturb the ground deeply very near the young plants, I understood his meaning. In a long acquaintance with corn I have observed enough to make me think he was right. The weeds must be cut up, root and branch, to have good corn, that's certain, and the ground must be kept loose enough to let the heat go in, and the moisture to pass up from below; and to allow the spreading roots to make their way easily through the soil in search for good picking. But I've seen a good many slash away with their hoe close around the stalk, when every cut there, if two inches below the surface, must have broken a number of the growing roots. It certainly cannot be of much use to feed corn well, if you then go right to work and cut off its mouths: for the roots are mouths to the plant. So I always cultivate lightly where the roots have extended, which is about the length that the stock is above the ground, and when the corn is up breast high, I wouldn't let a man go through my field with a plow, if he'd pay wages for doing it and find himself. I do not believe in hilling corn—making the field like a crop of young flag staffs planted on small pinnacles. The crop has grown up into the air where it was intended to stay, and it isn't natural to partially bury it alive. People do it to prop it up, so that the wind will not level it. But if it be left alone it will do its own propping by sending out extra roots just above the surface, which go out and anchor it all around. I have seen a field that was hilled laid flat by a storm, while the next to it, that grew naturally, stood up after the blow as straight as a militia captain on a training day. When it is hilled it will try to send out a second growth of supporting roots, but neither the first nor the second will then become strong enough to be of much use.

I therefore try to leave my ground nearly level, and thus also save the roots the trouble of diving down again to get below the gullies which are sometimes left after the first plowing.—[*American Agriculturist.*

"You can't do that again," said the pig to the boy who cut off his tail.

TERMS, DENOTING THE EXTERNAL PARTS OF CATTLE.



EXPLANATIONS.

A Forehead.
B Face.
C Cheek.
D Muzzle.
E Neck
F Neck vein.
G Shoulder point.
H Arm.
I Shank.
K Elbow.
L Brisket or breast.
M Shoulder.
N Crops.
O Loin.
P Hips, hocks, or huckles.
Q Crupper bone.
R Rump, or pin bone.
S Round bone, or whirl.
T Buttock.
U Thigh, or gaskit.
V Flank.
W Plates.
X Back, or chine.
Y Throat.
Z Hindquarter.
a Chest.
b Gambril, or hock.

Every reader may not be familiar with the terms generally used to denote the external parts or points of neat cattle, and the above cut may be useful to such as are not well acquainted with the subject. In describing animals the same terms should be used by all, not only throughout the country, but there should be a uniformity throughout the reading world, then there will be no confusion.—The publication of figured or lettered animals for this purpose, in books and agricultural papers, as standard objects, greatly tends to a uniformity so desirable; and it enables every one to use the appropriate terms when speaking of animals. Every farmer and farmer's son should be well versed in these terms.

Effect of Soil Upon Potatoes.

Soil has an influence upon potatoes aside from their growth. Some soil—a light sandy loam—will produce mellowness where it is wanting, and improve it where it exists. Manure is hurtful to the quality, and especially to the flavor, of potatoes. Hence a soil sufficiently rich should never have manure for potatoes—and a very rich soil is not required for this tuber. A rank growth of potatoes will give a rank taste. The same potatoes raised on a light natural soil, where the only manure has been vegetable—for instance, the carbonaceous matter of new land—will be improved. This accounts for the diversity of opinion in regard to the different kinds of potatoes. The Garnet Chili is condemned by some. We have just heard a man pronounce against them—who gave the preference to other kinds, among which the Peach Blow is one. He had "no luck with the Garnets last year." He raises his potatoes in soil manured from the horse-stable. His neighbor has just the reverse opinion. He raised his where little or no manure has been used—some on a discontinued strawberry bed, where saw-dust had been applied for mulching, and afterwards worked into the soil, and rotten when the potatoes were grown. This was vegetable manure, and made the difference between the two crops.

There is another element of great value in the potatoe crop: this is lime. It is probably better than anything that can be used. This in connection with vegetable manure on a light sandy loam, well-drained, will insure the best crop. It will yield largely, as well as of the best quality. On such soil there is also less rot. A moist soil is always to be avoided if quality is to be considered. For feeding purposes, a rank growth is probably preferable, as more potatoes are generally produced.

The soil should not only be light and *loose*, but the seed should be well down in the ground—not raised in ridges. Five or six inches below the level of the soil will give more moisture—in other words, withstand a drouth better, than when elevated above this level, giving a chance for the air more effectually to dry the soil in which the potatoes are imbedded.

Never hill a potatoe—or, if hilling will be done, do it after a shower, soon as the ground will permit. Cultivate and keep the soil mellow, especially in a drouth. This is a thing that is much neglected. We do not cultivate potatoes sufficiently. They require much moisture; and unless the ground is well-stirred, repeatedly, there will be great hurt—small potatoes, and few in a hill.

Clay will also improve the quality of potatoes, as well as of other roots and grains in general. But it will not much increase the growth.

To Prepare Bees' Wax.—To obtain wax, boil the combs in a strong muslin bag, in a saucepan, with water enough to keep it from burning; and whilst boiling, continue to press the bag with a wooden slice or spoon, to extract the whole, as you skim off the wax. Drop the wax into cold water, where it will swim on the surface. The wax thus obtained will still want refining, to effect which, place it in a clean saucepan, and melt it over a slow fire. Then pour off the clear wax into proper vessels, and let it cool. To whiten it, make it in thin cakes, and expose it in the sun.

To Remove Stumps.—A correspondent of the *Rural Register* states that Mr. John Barnes, of Baltimore, removed a troublesome stump from near his house in the following manner: "Last fall, with an inch auger, he bored a hole in the centre of the stump ten inches deep, and into it put about half a pound of oil of vitriol, and corked the hole up tight. This spring the whole stump and roots, extending all through their ramifications, were so rotten that they were easily eradicated."

If true, the above would be a cheap method of removing stumps. The sulphuric acid can be bought for about five cents per pound.

Summer the Whole Year to Stock.

In summer, stock improves: some does in winter: this is the stock which has summer treatment—that is, warm quarters, which meets the temperature of summer; good water, and food having the succulent principle of grass.—This last consists in tender hay, which is no more nor less than grass cured before it becomes hay on the stem, which is *murderous to cattle, and makes double winter to them*: it is eating husks (to a man): and the man should be treated thus who serves his cattle to such hay. The result of this has long enough been seen; is yet too much seen: it is not summer treatment; it is worse than barren pasture. Give us a drouth, with scanty herbage, rather than dead hay, the strength of which is all weathered out.

Roots are as succulent as grass—more so—and will make up what the hay may lack through the curing process, which we deem little or nothing—mostly evaporation of moisture, which moisture can be supplied, either in water from the trough, or juices from the roots. But hay alone will answer the purpose. Let it however be understood that this hay is not to be the common hay of the country, but cured grass, with the sugar and starch in it, and the carbon out. The requirements, then, are: Warm quarters; clean stable; cured GRASS; and good water. Whether fed twice, or oftener, is not, in our opinion, important.—A cow needs time to chew her cud, say those who advocate infrequent feeding. We don't see the force. She has that time whether you feed her twice, or two times twice—and she will take it when nature calls, as she will in the field, where feeding is promiscuous. Feed enough, and no more—more is spoiled, and not enough is a lack. It would perhaps be best to give cattle a chance to select their own time, as in pasture—have the food always in reach. But we deem the means not so important so that enough food is given that the brute does not suffer.

GOOD LUCK.

Good luck is when you make it good. Bad luck is the same—all as we make it. There may be accidents to a man's life; but his property is another thing. The least educated are sometimes the richest—because they are careful and depend upon themselves, and not upon luck. Luck may come "once in a century"—on the death of a relative, or some other means. In such case it is not apt to be durable. Secure your luck (by your own endeavors) and you are sure of it—and pretty sure to keep it—else it will take wings and fly away.

Watch the appearance of all weeds with a tireless vigilance—and root them out.

Winter Plowing---An Experience.

A year ago (18th of January last) there was grass and a dry earth, reminding one much of summer. Our neighbor was plowing on that day, doing the summer work in the midst of winter—and Ceres looked on with approbation.

What struck our attention was, the mellowness of the soil. The frost had been somewhat deep in the ground—at least the depth of the plow, which went down eight or nine inches. This soil was mellower than that by the side of it, plowed in the fall, i. e., it came up in a seemingly finer and more ameliorated condition, "falling apart," as the plowman called it. It was between the two extremes of dry and wet, in that middle condition, which disintegrates more thoroughly, without packing, than any other way. The result was that the ground lay higher as it was thrown up with the plow. It was the finest sight we ever saw of ground. It had the strongest and most exhilarating fragrance. There were few earth-worms and other insects. These were all laid bare. We say *all*—for the air (which followed cold) had ready access of circulation through the ground being so mellow and porous.

The next day was continued in plowing; and the next. The weather, nights, was frosty; during the day mild—still cold enough to chill the vermin which infested the soil, thus preventing it from escaping. We noted this with considerable interest. "It will kill them," said our shrewd plowman, "unless they thaw up again in the spring and live. That may be if they take after spiders and other insects; but I reckon they will get a dose that will benefit them." And so we "reckoned."

The whole lot was sown and harrowed in March, when few farmers thought of sowing. That part of the field which was plowed in the fall was more moist and less mellow than that plowed in January. The harrow swam through the latter, and the ground was soft and springy to the tread. In better condition we never saw ground.

The crop was a good one—seldom surpassed. It was a third better on the winter-plowing, and less weeds, and no insects were visible, though the whole field was free from the ravages of insects that season.

Last fall, late, the whole field was plowed. There was a difference—a mellower, better condition of the soil where the plow had done its work in January, with a prospect of a better crop the year following. We are convinced from other cases of winter-plowing that it is the time for the farmer to fit his ground for the harrow. The frost then will be the first and best harrow.

Fastest Trotting Time.

Ed. Rural World: Will you please inform me of the fastest trotting time on record and by what horse it was made. B.

[*Answer*—It was made by *Dexter* in 2 m., 18 1-5th sec.]

What Man Is.—Babe at birth, babe at death, man between.

RAISING COLTS.

The mares I would select of a uniform color, which should be the same as that of the horse, having an eye to the progeny resembling each other, which would enhance their value both as trotters or carriage horses. Pairs are now much sought after, by those who delight in going fast on the road, and to one who can afford the added expense is certainly much more pleasant than driving one, if they are lucky enough to get together those alike in size, speed and action.

Having now got my stock, I would prepare the place by fencing those sheltered ravines into small fields or paddocks, in each enclosure placing a shed, tightly roofed and closely boarded on three sides. These would be for the accommodation of the mare and foal soon after it was dropped, and where I would keep them till it was old enough to wean. In this shed should be two feeding boxes or troughs, the one that the mare eats from large, but so low that her colt could also reach it, so that the little fellow would learn from his mother to nibble at the oats, and when the teeth got through the gums, eat his share from the smaller trough placed where the mare could not get at it. They should have two feeds a day of about three quarts each feed, not quite so much as that till after the mare was stinted again. When the colt was about five months old, say the first of November, I would wean him; first having broken him to the halter so that he was as handy to lead as an old horse. The middle of August I would have had one of these smaller fields of corn seeded to rye between the rows. Through one corner of the field runs the spring branch, its bed clean gravel and sand that has been placed there, so there shall be no mud for our little heroes to stand in as they quench their thirst. On the side near the house is a long shed with a trough, where the twenty colts we are now weaning, will have plenty of room to eat their ration of oats without interfering with each other. In this field we turn them, placing those foaled the earliest in first; but as a general rule, no matter about the age, it is best to commence weaning as soon as the first of November, before the succulence of the young rye has been injured by frost. The colt should improve in condition on that and the oats that are fed in the shed, and will also nibble at the ears of corn not yet gathered from the stalk. They will soon become reconciled to the loss of the mother by the company of each other, and it will be far better than any circus show to see them play or come rushing through the corn stalks when you call them to come to their evening meal, always given by yourself or under your immediate supervision.

Here we will let them stay, till the weather becomes cold enough that they should be placed in warmer quarters at night and on stormy days. On the sunny side of the barn we have built a large shed; on the west side is a stone wall which is banked up for half its height; the south side is boarded, and the east fixed with sliding doors, so that in case of very cold weather it can be closed entirely. Sliding partitions are also prepared to divide the shed into five compartments. The shed is littered deeply with straw. Overhead we have storage room for hay, corn stalks and straw, and contigious to the south side is a room for corn, oats, meal, bran, &c., with a root cellar in the high bank. The hay is clover and Timothy, the clover cut while the flowers are in full bloom, and the Timothy cut a week earlier than one would cut it for horses that are in train. The clover has been cured so that its fragrance is that of a fine morning, no blackness or mould, but a deep green; an armful of it thrown to the hogs is as greedily eaten as if it had just been cut. In the root cellar are carrots, with a few other vegetables, such as cabbages and sugar beets. The commissary is well supplied, and are near enough to the head of the spring, so that we carry it in a pipe to the yard without danger of freezing.

The young things must be fed as regularly as the movement of a Jules Jargesen watch, varying their feed whenever their appetite craves a change.—[*Sportsman's Oracle.*

[Written for Colman's Rural World.]

ACTION OF THE SOIL.

Some soil will let manure through it, that is, the strength of it. This is gravelly or sandy soil. The manure works through it more or less rapidly, according to the amount of gravel or sand there is in the soil. Hence in some soils, manure lasts but one season. In some, where sand prevails to a large extent, so that the soil is almost sterile, there is but little benefit of manure; it will leach through almost at once. For such soils, clay is requisite in addition to manures. We are therefore to treat soil where silex largely predominates, differently from other soil.

Where clay is a large, or the principle ingredient, a new state of things at once takes place. The two soils are just the reverse of each other, and must be treated accordingly—but are not. Clay will not let manure through at all. It retains it, not only by its impermeable property, but because it has an attraction for manure. When simply worked through the soil, when occupying it only in part, especially if thoroughly disseminated, it will retain the manure. So a clay soil will appropriate the strength of manure when applied as a top-dressing. It attracts more than the atmosphere. But it must be closely applied—must come in contact with the soil, finely, evenly spread. This is indispensable.

Then there is another soil, the medium between clay and sand—the loam. This is our best ground generally. But a mixture of all, with lime included, is best of all. Clay, sand, humus, lime, are the grand requisites. They impart the properties of drainage, attraction, and fertility, with other principles which will readily occur to the intelligent farmer.

The simple addition of manure, will do for the increase of grain, *i. e.*, growth. But this is augmented by other and more remote influences. The soil *acts* upon the manure; and the manure acts upon the soil. They help each other—and thus make a mass, the more favorable to growth.

Temperature is another important element. Hence stirring the soil frequently through hot weather, warms it through, and promotes decomposition—decomposition of the various ingredients, especially those which have lain most deeply, and have seldom or never seen the sun. So the frost has also an effect in separating the particles. Lime is a mechanical and chemical agent. So is potash. It is the business of the farmer to see that these different agents are used as the soil needs them, for different soils require different treatment.

Manure, barnyard manure, contains all the ingredients necessary to a good, general soil, lime and potash included, though not sand, which is supposed to exist in the soil. If not existing, it is a fault which it is hard to remedy, as carting sand to make soil will hardly pay.

One of the best ameliorating agents of the soil, is, sod. Green sward turned under, goes through the process of fermentation and decomposition; in other words, heat and chemical action are engendered, and have a direct influence upon the soil, doing under ground what the sun does on the surface. Heat and frost are great agents. We cannot stir our soil too much in summer. Great heat always prepares the ground the better for a crop. Immediately after a drouth, soil is always better than before: the heat has had its ameliorating effect. Soil, then, is a thing of life, of action. We need but direct it. Agriculturist.

Hints to Housewives---The Poultry Yard.

BY HETTIE HAYFIELD.

Every farmer's wife who labors for the comfort of her household and the respectability of herself as a housekeeper will find it indispensable to keep a constant eye on two of the prime sources of her table luxuries, viz: the poultry yard and the dairy.

Have poultry, therefore, if they must shiver in the sleet in the icy tree tops; rob the grain stacks, and lay in kitchen corner—if, however, your honored lord's means permit it, have them provided for comfortably, if rudely, which may be done with very little expense, if you save up the lumber, and keep your eye upon the odd days which the laborers find unfit for field work. But if you own a homestead; and the preacher's salary, the county tax and the children's schooling are made sure; indulge your taste a little and fit up your poultry yard, in a secure, durable and tasteful manner—whitewash, shrubbery and friendly vines, lend great assistance in such undertakings.

POULTRY YARD.

Select a dry piece of ground as far from the garden as can be allowed with due reference to your personal convenience; size to be determined by your wants; enclose it with a picket fence, the gates of the same, so that no fowl can get out, except through the little slips which you leave for the purpose, and can close at your pleasure.

Inside of this fence and about four feet distant from it, and four inches high, lay a curb, which, when filled up with earth and top dressed with gravel, will make comfortable range on which to set the coops with the young broods, securing them from that which would otherwise settle under them—a row of plum trees, will thrive, if well planted, just outside of this curb, and repay the services which the fowls render in destroying the insects that annoy them by their shade.

Two walks of four feet besetting each other, will be enough for convenience and should be gravelled or tanned; in the corners of these squares will be sufficient places for feed coops and troughs sufficiently large for ducks and geese to wash in when confined in the yards. These squares should be set in raspberries in rows four feet apart, these being plowed occasionally will afford them the loose ground they so much delight in, and every one must have observed how they cluster about the roots of drooping shrubbery.

HOUSES.

It is best for the different varieties, to have separate apartments. We prefer a house with three or four feet underground, capable of being very warm. On the side opposite the door, there should be left a long narrow window for ventilation covered with a stout iron netting with a broad shutter that may be closed in winter.

The door should open to the south and above it should be another window, covered with netting, with a glazed sash which may be removed in summer. This is for light. The fowls should likewise have a small trap door through which they can have access by means of a plank with straps four or five inches apart.

It is best for the hen house to have a shelter all around it, (at least on the north and south sides,) of six or eight feet in width. A curb eighteen inches high should be put up about two feet from the wall, and a second should be filled with dry leached ashes, to afford them a wallow in wet weather; the other space should be filled with a mixture of gravel and lime, both necessary to their thrift. Underneath the shelter, feed and water troughs can be placed in winter.

Nests, of long boxes divided by strips into compartments of eighteen inches, with a narrow strip of plank at the bottom in front are as good as any. But the most successful poultry house we have ever been in, was a perfect chaos of old boxes, baskets, &c. The hens seemed to avail themselves readily of the cuddles and crannies in this nondescript apartment. We have found it best always to allow the hen to keep and brood in a nest of her own choosing. Always keep on hand a store of dry grass and leaves to fill these nests. They will scatter straw (if you use it) in searching for grain. Roosts should be provided about two feet apart, and never closer than two feet to the wall.

A Turkey House, need differ from a hen house only in one or two particulars, the roosts should be further apart and the nests larger.

The Ducks can have an apartment, partitioned off from the turkey house with nests like the hens and a large water trough.

THE PIGEON HOUSE.

This steeple looking building, on a stout central post, is too well known to need a description. It should be large enough for a trusty person to enter and move around in. The sides are lined with tiers of shelves with low strips in front, and divided into little apartments of a foot in width, which form nice nests. Each nest should be subdivided by a low partition, as both male and female take care of the young. The pigeon house is placed upon a single post to insure it against depredation from vermin. A step ladder should be kept convenient for access into it. It should be furnished with a box of lime, gravel, sand, and occasionally a handful of salt. Water should also be furnished. The deserted nests should be swept out with a wing and the whole house should be cleaned once a week.

GEESE.

These birds are models of fidelity in their domestic relations, and this is the most we can say of them. They are noisy, dirty and voracious, and we think neither the quality of their meat or their yield of feathers, are a compensation for the trouble they give; except on prairie farms. If kept they will provide for themselves, except in the brooding season when they should remain in the poultry yard. They will provide their own nests, lay ten or twelve eggs, and after four weeks they will bring forth two or three goslings—when half grown they can be turned out with the old geese, where they can find ample support in the barnyard or fields.

Pea Fowls and Guinea Fowls, we have never succeeded in training to any degree of usefulness. They are highly ornamental. The first we discarded on account of their propensity to destroy turkeys. The last we retain, but have turned to the fields. Occasionally there we stumble on a mine of eggs, and they usually return in the fall with a fine flock of young to their old pine lodge.

We have enumerated everything necessary for the poultry yard except brood and feed coops:

Brood Coops should be made by nailing boards about two feet long together, so as to form a triangle about three feet deep, boarding up the back and nailing laths in front, wide enough apart to permit the chickens to run in and out. Each mother hen should be provided with a separate coop.

Feed Coops should be long boxes, some two feet in width, with laths nailed up the sides, just far enough apart to admit of the ingress and egress of the young fowls. The top should raise, so as to put the food in the little boxes that are inside.

FOOD.

In summer, we allow only food enough to the grown fowls to habituate them to the yard, but the feed coops of the young should be liberally supplied with soup, bread, soft vegetables; meats finely minced, curds, &c. In winter, all of the fowls should have constant access to abundance of food and water, grain of all kinds, and occasionally meat. The hens should have a constant supply of meat, strongly seasoned with pepper; for this, the livers, &c., of hogs, may be slightly salted and used as often as desirable. The insides of the various houses may be whitewashed spring and fall. They should be swept out weekly, and lime sifted over the floor, and whenever a brood is taken out the nest should be thoroughly cleaned. It is best to enter the hen-house in the afternoon when the laying is over. In the bottom of your egg basket keep a pencil to mark the eggs that you set, also a memorandum of the day. Allow from 15 to 20 eggs to a hen, according to the season, always setting two hens at once, that you may give both breeds to one hen.—They should be kept in the brood coop a few days, when they can be allowed the range of the poultry yard and other grounds if convenient.

Duck eggs we always hatch under hens. When they come out trim off the feathers of their tails close and manage otherwise as chickens.

Turkeys we confine to the poultry yard during the laying season. Their nests are made in shocks of fodder, provided for the purpose. The first laying of eggs we usually set under hens and raise as chickens—the second laying we place under the turkey. They must be protected from the damp and kept within the enclosure for three or four weeks, when they may be allowed to range out in the other grounds. To improve the breed of turkeys procure the finest male from a different stock from your own, allowing one male to every dozen females. Reserve from your hens the largest in your flock for raising from.

VARIETIES.

We prefer, of Ducks, the Poland; Chickens, Brahmas or Shanghais. We raise for eating chickens, a cross from any common variety. In the summer, we discard the common chanticleer, and bring into our yard the males of foreign varieties for the purpose of keeping up our stock of hens.

HORTICULTURAL.

Native Grapes of Arkansas.

ED. RURAL WORLD: I sent you the *Van Buren Press* a few days ago containing some remarks by myself on the subject, chiefly, of the native grapes of Arkansas, some of which I am convinced are choice wine grapes. The so-called Post Oak grape of Red River uplands is a rare specimen of native grapes. Much of the rolling high lands are upon Red River. That is to say that section of country above Fulton and up as high as Preston, is covered chiefly with post oak timber, and universally accompanied with the grape in question. It can hardly be termed a vine, for it never seems to climb even a bush. I saw none with canes longer than ten to twelve feet. It springs up and grows from four to ten and twelve branches from one common root and seems to possess sufficient stamina of wood to hold itself up from the ground. It might be proper here to add, however, that the woods of that region are burned almost every year, and consequently very few vines escape the fire long enough to show the extent of its growth and size, were it allowed to grew on for a greater number of years. It is at any rate a superb fruit. The vines bear many of them so full that the weight of the fruit presses them down often flat on the earth. The bunches moderately large and compact, some of them weighing one-half pound and over; berries as large as the Catawba but more round in form, are of a pale red when fully ripe, and are about as sweet as the Catawba in its most normal condition; has very little pulp. I saw and drank wine which was unmixed with sugar, pure juice pressed from it and fermented above ground in common barrels. It looked and tasted to me about like still Catawba but of different flavor. I did not hear of anybody having cultivated them as that people are a strange branch of the Anglo-American race. They plant nothing but cotton and corn, and eat nothing as a general thing but meat and bread; own some of them 2,000 head of cattle and never have either milk or butter. But this is digressing from the subject. I have made arrangements with a friend to mark this summer some fifty vines where the fruit is ripe, and I am going to send for them next winter. The reason for marking is, that some of the vines are said to be barren, at any rate, I saw some without fruit that looked as though they should bear also. I was unable to learn whether or not they would grow from cuttings. But I am of the opinion that they will not. In my rambles during the war through Texas, I made some further discoveries in relation to other grapes, which I may communicate in the future, if I thought it would interest your readers; also, in relation to the pear and other fruits, I may have some interesting facts to relate. T.

Van Buren, Arkansas.

[Written for Colman's Rural World.]

Horticultural Fairs and Exhibitions.

As the time is at hand when the premium lists of our fairs and exhibitions will be arranged for the coming season, there are a few points in regard to the arrangement of the premiums and the modes of competition, which are yearly pressing themselves on our attention with increasing force.

When there were but few cultivators of fruit, and but a few varieties cultivated, exhibitors might with propriety be classed all alike; but now it is different. The cultivators and the varieties are truly "legion," and that part of an exhibition which commands the greatest share of public attention, is the Fruit Department, and exhibitors are of three distinct classes, and occasionally these are somewhat mixed. Thus we have the Nurseryman or Propagator; second, the Market Grower; third, the Amateur; and it is obvious that in regard to the essential quality of the fruit, and the number of varieties, these three classes cannot compete on equal terms.

Again, the terms used in a premium list shold be very clear, in order that exhibitors may act understandingly: indeed the *technicalities* of exhibiting are becoming as intricate and as important to exhibitors as the study of law.

To illustrate this: a premium is often announced to the *best collection* of a fruit: of the apple, pear, grape, &c. In this case we would always award to the greatest *number of the varieties;* but we have known judges and awarding committees award under this caption to the collection of the *best varieties* as the BEST COLLECTION: and, again, another awarded to the collection of the *best samples.* We were conversant with awarding the premium for *best collection* on one occasion; the judges on pears, apples, peaches, &c., awarded to the *greatest number of varieties,* which awards were accepted by the directors without a question; while the judges on grapes awarded to sixteen varieties, while there was a collection of twenty-three—on the ground that the sixteen varieties was a *better* collection of varieties than the twenty-three. When the case was referred to the directors, the award to the sixteen varieties was ratified; these occurrences always bring unpleasantness.

We conceive that it is as valuable for the public to see the worthless as the really good, so as to be able to compare them; a more permanent and distinct impression of the real value of a variety is acquired by the sight and taste than all the descriptions that can be written. And the man that has invested so much of time and money in testing the value of the numbers of claimants to public favor, should have for his *large collection* a distinct acknowledgement as a public benefactor, such collections are the museums in the science of grapes.

In the sense that the largest collection is the best collection, it is purely an arithmetical question; the *really* best collection is very largely a matter of opinion based on taste, soil, climate, &c., and to be correct, requires extensive knowledge and nice discrimination; and judging from the opinions expressed by the venders of new varieties, it is quite possible to award a premium for *best collection* to a SINGLE VARIETY, the awarder conscientiously believing that this single variety was above all others in excellence, and that without it no collection had any claim to best about it. M.

THE GRAPE AND ITS PRODUCTS.

[Essay read before the Alton Horticultural Society.]

BY JAMES E. STARR.

Mr. President: The one engrossing horticultural subject at this time, is the Grape and its Products, and it is with exceeding distrust of my own ability that I venture to call your attention to it, trusting rather to the subject matter than my treatment of it.

Our libraries abound with works devoted to it, our magazines are constantly dwelling upon it, and horticultural and agricultural societies all over our land are busy with its greatest importance. Its history belongs to the remote past.

The sacred writings abound in allusions to it, and early traditions and archeological records attest to the knowledge and interest the ancients had and felt in its cultivation.

The poets of all lands have sang its praises, and Scripture has contended with song in rendering its praise immortal.

It is a glorious theme and surrounded with pleasing memories, we have but opened our eyes to see how far behind we are and wonder at our ignorance of that which has been so long known.

Let us however turn from the past and its associations to the present and our situation.

What shall I say to this enlightened Society on the Grape? I cannot be expected to give a general history of the fruit, its almost numberless varieties—adaptability to localities—nor of the one great object for which they are grown, viz: the making of wine. To do this would require a volume and demands a more thorough knowledge of the subject, as well as more time and ability than I possess.

Instead then of attempting that which would only result in failure, I propose to consider at this time, as best I can, yet briefly, the question that we, as growers all feel an interest in. Will it pay? This query does not apply to the mere amateur, who grows grapes to satisfy his curiosity, nor the grower who supplies only home consumption; but to the vineyardist and those who contemplate embarking in that line of business.

While perhaps it may be true that, as a people, we are apt to seize eagerly upon all enterprises which give promise of speedy fortunes, yet in this instance, notwithstanding the startling and almost incredible statements made in our horticultural journals, we have made haste slowly—perhaps the enormous returns were too great for belief—and the elaborate methods of cultivation advocated were too learned, and thus shut out the subject from serious thought—be it as it may, we are now on the move and it is well to guard against an excess of anticipations which will only result in disappointment.

Before we can arrive at any correct conclusion on this subject we must look at its histories in those countries where longest grown and best understood.

This fruit is found in its highest perfection in those countries first inhabited by man, and there can be no doubt, its many superb qualities and tempting beauties led to its use. Its abundant juice and easy fermentation soon led our Patriarch Fathers into the manufacture and use of wine, the love of which caused them to plant vineyards whenever they located, and in all their wanderings to carry with them the

means of enjoying anew both the fruit and the wine.

For it is a peculiarity of this delicious fruit that for the table it presents attractions excelled by none, while from it is made the noble wine.

"I love Wine! Bold bright Wine
That maketh the spirit both dance and shine;
Others may care
For water fare,
But give me Wine.
O! brave Wine; rare old wine,
Once thou were deemed a God divine;
Bad are the rhymes
And bad the times
That scorn old Wine!

Throughout nearly all of Europe the vine is more cultivated and to such an extent as to form one of the chief means of support and employment to thousands and producing revenues which in their aggregate are absolutely astounding. The steep hill sides and rocky slopes—useless for purposes of agriculture—are converted into vineyards, whose value by this process is made superior to that of the fertile plain and valley. Lands which without this magic process would not be esteemed as of value are changed into mines of wealth—producing yearly revenues of priceless value, and furnishing employment to thousands. Let us for a moment look over a few statistics, the touchstone by which our success will be tried. France and Hungary stand in the order named as the greatest wine producing countries of Europe. France cultivating 5,000,000 and Hungary 3,000,000 acres in vineyards, producing in one case 750,000,000 and in the other 360,000,000 gallons of wine yearly.

Notwithstanding that France produces so largely, it still imports from other countries. Its home consumption is enormous, the pure wine even with so large a production failing to supply the demand, so that importation and spurious manufacture are resorted to, to fill up the deficiency, the last being carried to so great perfection as to defy scrutiny. For the year 1857 the consumption of France, is set down at 415,000,000 gallons.

The average product of Europe is 3,107,000,000 gallons, and the aggregate number of acres is 12,285,789. This amount of wine at the very low sum of 25 cents per gallon would yield the sum of $776,759,750. Reflect upon this for one moment. All this land, all the capital necessary for the successful production of so great results and all the labor is employed where in three out of four years the crops are seriously injured.

Are not such results startling? Think of it! millions of acres of land, millions of gallons of wine, millions of dollars and the labor of thousands of hands all finding profitable returns in the culture of the vine.

The question then: Will it pay? So far as Europe is concerned, is answered in the affirmative. For it must be evident to any one that so large a business has not been of sudden growth, but that from small beginnings, stimulated by success it has, in competition with other industrial pursuits, gradually won its way to the position it occupies.

Let us now turn our attention nearer home, and see if we can promise the cultivator a favorable answer to our query: Will it pay? Let us go back and see what has been done.

The earliest settlers found the wild grape in great abundance, but so inferior to the varities well known in Europe at that time, that but few attempts were made to produce wine from them. The oldest mentioned is that in 1564. Wine was made from the native grapes in Florida in small quantities. Vineyards were commenced in Virginia in 1620, and so much progress was made that in 1630 Vignerons were employed from France to conduct the manufacture of wine.

In Delaware in 1648 and in Pennsylvania in 1683 much attention was given to that subject. In 1782 vineyards existed which produced 750 gallons of wine per season.

The first real success was attained by the Swiss settlers of Illinois, Indiana and Missouri, who were first to resort to the native grape.

In 1769 the French settlers in Illinois made 110 hogsheads of strong wine from native grapes.

The failure among the earlier growers was undoubtedly owing to the fact (as has since been proved by the experiment of Mr. Longworth, of Cincinnati,) that they used the European vine, which succeeding for a time, gave a promise which has never been realized.

The more recent attempts at vine culture commenced in the early part of the present century, but no prominent foothold was obtained until Mr. Longworth took the matter in hand, and by a liberal outlay of capital, backed by a determination to succeed—experimenting with foreign varieties but finally discarding them all—experimenting with native varieties, until finally reaching the Catawba, success crowned his efforts; and that, which, for years, was problematical, became a fixed fact. Then, all hail, to the Catawba, peer of native grapes! Well may its first discoverer have exclaimed: "I have done more for my country than if I had paid the national debt." There are many new varieties, aspirants for the place so long held by this noble grape, but none that have yet surpassed it in all its excellencies.

The success of Mr. Longworth has stimulated others, so that the growers of grapes may be numbered by thousands, and many are being daily added to them. They saw in the future of the grape a glorious certainty; they saw that large quantities of wine were yearly imported, and that large sums were drawn from us to meet the demand for wine. In the success before them they found nothing in our soil or climate forbidding the idea that all this want might be met at home. Other facts grew out of this; the love of pure wine would increase; the means would be secured of furnishing the masses with a drink, at once healthy, pure and cheap, and thereby lessen the evils that flow from the use of ardent spirits.

Some may object to the use of wine. I do not intend to enter into any argument upon that point. One fact in this connection I will mention. All travellers who have observed the habits of the people in wine-growing countries testify that less of intoxication is found there than in countries where the national drink is beer or alcoholic compounds.

We have seen what France has done and is doing; now, let us, in passing, look over some statistics. It must be borne in mind that we are but just entering upon the enterprise. In 1850 the total amount of wine made in the United States was 221,249 gallons. Now in 1865 we have over 20,000 gallons as the produce of one vineyard; and in one State—California—a product of 1,000,000 gallons for the past year. A splendid progress and full promise for the future.

Our people are stirring in this matter, and we know that if they feel convinced that money can be made by growing grapes, that the energy, zeal and mechanical skill which they will bring to bear upon it, will soon place them in the lead.

The demand for this fruit is not confined to the manufacturing of wine. It is true that the masses have not learned the value of it; but they are learning, and no one who is acquainted with the history of Chicago as a fruit market, but will see certain success in the future for the grape as a market fruit.

Most of our ideas of grape culture have been derived from hot house practice, and writings pertaining thereto; the necessity of thorough preparation of the soil, by deep culture, and expensive manuring; until many who would have entered upon its practice, have been deterred, or driven from it altogether. Now those who have been, and still are advocates for the old practice, or a near approach to it, are held by many in derision, while they point to vineyards which, with such cultivation only as is usually given a well prepared corn field, are making splendid returns for labor and capital expended.

I fear "they shout before they are out of the woods." We are yet too young in our experience, too unsettled in our practice, to decry one system and uphold another. No system with us has as yet had the test of time sufficient to pronounce it as par excellence the best.

I believe for one that the deeper the soil is stirred, and the more thorough the preparation, all else being equal, the better will be the final result.

So vigorous and hardy are many of the varieties now in cultivation, that they surmount neglect and produce paying results, even under *no treatment*, and many superficial observers are hence led to erroneous conclusions, and decry more elaborate treatment, when they see success so easily gained.

If in Europe the cultivation of the Grape has been extending from year to year for centuries, yet even now with a product absolutely startling, unable to supply the demand, may not we who are yet in the infancy of this great enterprise take courage. Will it pay? Yes. It may not realize fortunes at once, but whoever embarks in it with a determination to succeed and bring to the work a fair share of judgment and industry will not be disappointed.

I cannot close without calling the attention of the ladies to this subject.

Your presence at our monthly meetings is presumptive proof or evidence that you feel some interest in the cause of Horticulture. It may be said by some captious ones that you assemble for gossip, to see and be seen, and not from any desire to improve yourselves in the noble and fascinating art; but I must and do believe that you are prompted by higher motives. It is true that social enjoyment lends its charms to our meetings, but the interest you have in common with us, in all that pertains to Horticulture, is the chief reason.

Woman is debarred by the prejudices and usages of society as well as by her characteristic modesty from many employments which would afford her independent means of support, hence every new avenue by which she may keep herself from want should be examined and tested.

The culture of the grape offers such. Without entering upon an argument to prove her ability physically to perform the work, I shall content myself by saying that in the cultivation and training of the vine, and watching its tender growth and development from day to day, from the early breaking bud, the nearly set fruit, the lovely expansion of leaf and the rich and tempting clusters of fruit, giving that careful attention best calculated to develope its full excellence—is a work eminently adapted to their discriminating judgment and physical abilities. Think of this ladies, for the time may come when your skill and knowledge may be needed to aid in carrying out and fulfilling the labor of years.

Thanking you all for your kind attention and asking your indulgence for my feeble effort made in pursuance to your wishes, I close.

"Long life to the Grape, for when summer is flown,
The age of our nectar, shall gladden our own."

[Written for Colman's Rural World.]

WINE MANUFACTURING.

Another article from "Vintner" appears under this heading in your issue of May 1st; and I will only say to the *gentleman?* that I shall answer those very lucid questions of his, as soon as he faces me with his name as a man, not before. I do not feel like answering the questions of any one who sees fit to hide his vulgarity and stupidity behind an incognito; I could, if I chose, answer them in a manner which would satisfy reasonable men.

Besides this, however, his article contains some positive untruths which I will only notice with a few passing remarks. 1st. Nobody has ever said, except "Vintner," that in *many* seasons we could not produce a drinkable wine without sugar and water. I said, that we had such seasons; but only very few. In nearly all of our seasons we can produce good wines without such addition, and have done it. *No other wine I have shown at any exhibition had water and sugar added to the must, except last season's produce, and the superior wines we have exhibited in other seasons, were, to the best of my knowledge, fermented grape juice without any addition of sugar and water.* The great produce I mentioned of my vineyard last season, *was pure grape juice.* When I speak of so many gallons of *must* to the acre, of course I do not include the *water* which may have been added afterwards. If a *gentleman* wishes to convince himself of these matters, my diary of wine making is at his service, wherein he will find that I made 1,030 gallons of *pure grape juice* from 490 Concord vines, or 4-10 of an acre, and that I also made 1,300 gallons of *pure grape juice* from an acre of Norton's Virginia, containing 1,200 vines. This, and many other interesting *facts*, I will willingly explain to any honorable man, but am not willing to do so to an individual, who does not hesitate to attack me personally, behind the cheap protection of an incognito. Most of the pure grape juice was kept strictly by itself, and it and the galleyed wine were presented under their true names to every one who has come into my cellar to buy. I have not kept the matter a secret, but have dealt fairly and openly with every one. Truth and honor need no subterfuges or incognitoes. But "Vintner" shows that he is hardly the person to appreciate fair and open dealing.

The public may not care a great deal about our names; but as "Vintner" saw fit to attack me, naming me, I have a right to demand his name, and if he is a man, and not a cowardly poltroon, he will face me with it. *Then*, I will cheerfully answer his questions; *until then*, I must decline to notice them.

GEORGE HUSMANN.

Hermann, May 9, 1866.

PRUNING.

Pruning is an important operation, as it has to do with the life of a tree. A limb (an arm, a leg,) is taken off, and there is a shock. The sap is at once checked, which affects the flow of the whole tree. The circulation is strained, increased unnaturally in the rest of the tree; there is a general disturbance. This has a decided effect, and is often serious, as every one knows. But there is a difference of effect, according to the *time* of pruning. In the spring when the sap flows freely, there will be not only be a blow given to the vital seat of the tree, but the sap exuding, will ferment where it settles in the bark and wood, and cause trouble, injuring the wood, bark, &c., often blasting that part of the tree of which the severed limb is a branch. This is common experience, and should teach us to avoid it. When the hacking is extensive, the tree will die unless unusually hardy. In midsummer, when the sap is employed by the leaves, the shock and the oozing are both lessened by pruning, causing instead a healing-over of the wound. But the tree is still affected by the hurt. The flow of the sap is still disarranged; and the shock in this critical time of growth, is an interruption which amounts to almost a revolution. The tree is stunned and diverted from its work. It takes on new offices; it has another aim. The result is, a weakness, which generally settles down into fruit-bearing, taking up the neglected links of maternity, which a thrifty volume of growth had thwarted in its endeavor to push forward and enlarge its bounds. The degree of loss which the tree has sustained in this pruning, is a step back to maternity. Another step (which a more vigorous pruning gives it) would bring it below the fruit-bearing point, to atropy. The next would be death to the tree.

Another principle in pruning is obtained by the pinching in mode. The hurt in this case is so slight that the shock is avoided with most of the other evil attendents. This mode avoids the fatal in all cases. The injury is so slight and so distributed, that it disturbs little the flow of the sap, and avoids the shock altogether. This is the best pruning, as it interferes little with nature—and may be conducted severely or otherwise, meeting more or less, as is desirable, the other principles of pruning, avoiding the ill effects and securing the good. But this principle must be commenced at the birth of the tree. It then becomes the easiest as well as the most efficacious mode of pruning. We are hence not in favor of severe pruning. Lessen, in its stead, the strength, the manurial strength of the soil. A natural soil is always best for trees, and should be selected. But this cannot always be done. Hence artificial means must be employed with the ground. But much may be done by a selection of fruit, of the different varieties.

In practicing the heroic treatment—of taking off large limbs—much can be done to favor the tree by doing the work gradually. The amount of blood that a man has may be taken away from him gradually, and he will be but little affected by it; whereas if the whole is taken at once, the man dies. So a gradual mode of pruning will lessen the hurt, though it puts off farther the end to be obtained. Better this than to run great risks, especially with the choice trees. We have thus seen the happiest effects by this mode of (gradual) pruning. It has been our practice for many years.

[Written for Colman's Rural World.]

SWEET AND SOUR APPLES.

In a late number of the "*Rural*," is an article with this heading, upon which we wish to make a few remarks. The writer of this article says: "The West has too much sweet and sweetish fruit." This as far as our State is concerned, is certainly not correct, unless the writer refers to the old orchards of nameless, valueless, seedling fruit which are rapidly disappearing It is a fact notorious to the careful observers of our orchards of grafted varieties, that the proportion of sweet to acid apples is much too small. This has been publicly and repeatedly pointed out by our best Pomologists, is borne out by the lists of varieties as sold by our nurserymen, and is to be observed in the fruit reports of all our horticultural societies, and by the continued enquiries for sweet apples by the consuming public.

If any one fact in planting is being universally admitted, it is that we plant "too few sweet apples."

Again he says, "for cooking purposes this will not do." This remark can only be accounted for from not having tried them, or from some long association, or from strong individuality of taste. Sugar has been so high of late years, that the attention of housekeepers has been called to the vast importance of sweet apples for cooking, both dried and green, and sweet apples have been in greatly increasing demand, and this fact of economy to that given by the writer of the article, "It is also nutritious, compared with sour fruit," and every one sees there is reason in the demand. For the dessert they are growing in public favor; as people get old and their teeth become sensitive from long use, we learn to relish a sweet apple, and is not the voice of childhood uniformly for them.

The demand for winter sweet apples is so great that such varieties as Campfield, Talman's and Ladies' Sweet, are eagerly engaged by private contract and are sadly too scarce. In some varieties there is a sprightliness and spice, combined with perfection in quality, form and coloring, that cannot be excelled. Let us look at and taste Spice Sweet, Bough, Ladies' Sweet: and I think that above in all those features stands our native Pœschel's Sweet, and we will plant more largely than ever sweet apples.

So much has the value of sweet apples been impressed on our mind, and of their want in our lists for planting, that we have searched far and near for varieties so as to form a complete sweet apple orchard, and send you a list that covers the entire year, for cooking and dessert, besides others not named, of equal value, High Top Sweet, Golden Sweet, Bough, Spice Sweet, Summer Standard Paradise, Jersey Sweet, Munson's Sweet, Baillie's Sweet, Wells' Sweet, Talman's Sweet, Broadwell, Maverack's Sweet, Paradise Winter Sweet, Camack's Sweet, Green Sweet, Danver's Winter Sweet, Campfield, Ladies' Sweet, Pœschel's Sweet.

Of almost sweet: Buckingham, Swaar, Black Gillyflower, Red Winter Pearmain, Michael Henry Pippin, Gilpin.

For feeding stock they are unsurpassed, and several of them have gained a world-wide reputation for their cider making qualities, and we have no doubt that a few years residence in the West, will change the view of "that writer," as it has done many others. Query.—Has not the extensive use of sweet apples so much complained of, something to do with the sweetness of our western folk, especially the ladies? W.

Every farm should have its orchard—it is the philosopher's stone that transmutes the pallid cheek into the rosy bloom of health and cheerfulness.

EDITOR'S TABLE.

A TRIP IN ST. CLAIR CO., ILLS.

It does one good to knock about among the farmers once in awhile. A good deal of information can be picked up on such excursions. New acquaintances can be made and warm friends found. Saturday, May the 5th, we left the thronged streets of St. Louis, crossed the broad waters of the Mississippi and landed at Illinoistown in the Sucker State. Here we took a coach drawn by an iron horse, which feeds on wood, and drinks what other horses do—water—and in less than an hour were in the populous city of Belleville. We soon had our genial friend, S. B. Chandler by the hand, who, although not an agriculturist by profession, takes the warmest interest in agriculture, and has done more to build up the Agricultural Society at that place than any other man, although a great many others have done nobly. Then our worthy friend has never failed to send us large lists of subscribers from that vicinity. He takes a lively interest in Horticulture, and has a neatly kept lawn and garden, with almost every variety of fruit and tree.

We did not tarry long in Belleville, and were soon seated by the side of James H. Scott, Esq., who took us to his home near Shiloh.—He has a beautiful brick residence, with a fine lawn in front, filled with evergreens and deciduous trees, and a well-kept garden just in the rear of the house, nicely inclosed, and then a very fine orchard just in rear of the garden.—He has a large, well arranged stable and barn off in the rear of the house and at some distance from it—and, take it all in all, we must say that our friend Scott has shown excellent judgment and fine taste in erecting and locating his buildings and arranging his grounds—a matter that too many farmers neglect. We found everything as well arranged and as neatly kept inside the house as outside, and after partaking of a most excellent dinner, we visited some of the horticultural friends at Shiloh. Mr. Scott then took us in his buggy to visit the farm of Hiram A. Pierce, a couple miles distant. We found Mr. Pierce at home, and were soon in his stables and fields looking at his fine horses and colts. Here we found the celebrated stallion *Addison*, sired by Hill's Black Hawk, dam by Vermont Hambletonian. He evidently takes after the dam more than the sire, as his large size, big bones and strong muscles would indicate. His whole *get up* indicates the Messenger breed. He cost over $5,000, and if he had cost four times that amount, he would have been a good investment to the farmers of St. Clair county. His introduction into that county gave a new impetus to raising fine horses. The farmers find that it is more profitable to get from two hundred to five hundred dollars a piece for their young horses, than it was to get $75 or $100 for those of common stock.

From Mr. Pierce's, our friend, took us to the residence of Col. Adolphus Engelmann, who lives near Shiloh. The Colonel is an enthusiastic grape culturist, and he has a great many new varieties under cultivation—but Catawba is still a favorite with him. It was not long before he took us to his wine cellar, and samples of different vintages were tried. We do not blame the Colonel for thinking so highly of the Catawba, for certainly we have never anywhere tasted Catawba of so superior a quality. It was made from the ripest, selected grapes, and had the most skillful management. Col. Engelmann has a brother at Mascoutah, Ills., whose Catawba wine also stands deservedly high. We say to those who can raise the Catawba, to do so—for the wine is superior—but in many locations this is almost impossible.

The land about Shiloh is elevated, and well adapted to raising fruit, and the land in the Shiloh Valley, which covers tens of thousands of acres, is as rich and productive as we ever saw, not excepting the far-famed fertility of the farms of the Florissant Valley of St. Louis Co.

We enjoyed a very pleasant trip, and shall endeavor to make many similar ones the present summer.

STATE PREMIUMS FOR ESSAYS.

The Missouri State Board of Agriculture offers Premiums for Essays as follows:

For the best approved Essay on the Preparation and Management of a Stock Farm in Missouri, based on the experience of the author, $20.

For the same on Grain Farm, $20.

For the same on Dairy Farm, $20.

For the same on Wool Growing in Missouri, including the Preparation of and Marketing the Wool, $20.

For the same on Manufacturing in Missouri Facilities and Necessity for Manufacturing Establishments, with their Relation to the Agriculture and Commerce of the State, $20.

The Essays must be delivered to the Corresponding Secretary on or before the first day of December, 1866. The Premium Essays will be published in the State Agricultural Report, and should be written on alternate pages of the paper.

The Premiums will be decided by a committee of the State Board.

Persons intending to compete for either of the above Premiums, will confer a particular favor by notifying the Corresponding Secretary (*for his private information only*), of such intention, at as early a date as possible.

L. D. Morse, *Corresponding Secretary,*
Mo. State Board of Agriculture.
No. 9, South Fifth St., St. Louis, Mo.

Strawberry Crop.—From present indications the crop of strawberries will be very large this season. The winter was favorable, and there has been sufficient rain and favorable weather, and a big crop and moderate prices may be anticipated. The market at this writing May 15th, is well supplied.

A BIG HOG.

We recently saw at Belleville, Ills., a hog weighing 1,120 pounds. It was two and a half years old, seven feet long from the ears to the root of the tail, and four feet high. Its girth was seven feet five inches. Mr. Richardson of Mascoutah, Ills., raised the hog, though it was brought from Kentucky when a pig. Its color is white and its general make and appearance would indicate it was of the Chester White breed. Mr. Richardson sold the hog at eight cents per pound, thus bringing the snug sum of $89.60 for a single hog. The purchaser was exhibiting it in Belleville, at ten cents a sight, and when the Bellevillians were through seeing it, he intended to slaughter it. It ought to be exhibited at the Great St. Louis Fair this fall. St. Clair county has rich soil and grows mighty big things.

Strawberries.—Mr. H. H. Hoag, who has opened a house in St. Louis for the sale of Fruits, has favored us with a box of ripe strawberries, this the 9th day of May. These are the earliest of the season, and are from Southern Illinois.

☞The next meeting of the Jefferson County Horticultural Society will be held at Victoria, on the I. M. R. R., on Saturday, May 26. The ladies of Victoria tender to the members of the Society and their families a hearty welcome in the shape of a fine dinner which will be prepared at the school house situated in a pretty grove near the town. Those having strawberries, cherries, roses and other flowers are invited to bring them along, so as to make the meeting as attractive and interesting as possible This Society is constantly adding to its membership and bids fair to become one of the most influential in the State. It is located in the center of one of the finest fruit growing regions n Missouri.

A DEFENCE OF THE CROW.

The crow in many parts of the world is considered a marauder on the farm, and the gun is perseveringly used for his extermination. The most able writers on ornithology, and others who have studied his habits, agree that instead of being a robber and a pest to the farmer, he is one of the most faithful friends and greatest benefactors. He consumes in the course of the year vast quantities of grubs, worms and noxious vermin; he is a valuable scavenger, and clears the land of offensive masses of decaying animal substances; he hunts the grass fields, and pulls out and devours the underground caterpillars, wherever he perceives the sign of their operations as evinced by the wilted stalks; he destroys mice, young rats, lizards and snakes; lastly, he is a volunteer sentinel about the farm, and drives the hawk from its enclosures, thus preventing greater mischief than that of which he is himself guilty. It is chiefly during seed time and harvest that the depredations of the crow are committed; during the remainder of the year we witness only his services, and so highly are those services appreciated by those who have written of birds, that we cannot name an ornithologist who does not plead in his behalf.—[*Spirit of the Times*

Ripe Strawberries.—John S. Seymour presented us with a basket of ripe strawberries on the 12th of May, grown at his fruit farm in this county. He is a little ahead of the most of us.

[Written for Colman's Rural World.]

WEDDED GRIEF.

They stood before the altar,
A pale and sorrowing pair.
Joining their hands in wedded bands,
Why stood they sorrowing there?

He, wandering in thought to where the grass
Swept round a maiden's grave;
She, to the sea, where, buried, lay
Her sailor 'neath the wave.

They stood before the altar
(When autumn cast its leaf),
Two sorrowing hearts—made one
By sympathy of grief.

BARON LIEBIG ON COFFEE.

This will interest many—the Baron's disquisition on this favorite beverage of the people. It appears in an English periodical, the *Popular Science Review*. Some of the prevalent theories are set aside by this article, and some are confirmed. For instance, it is necessary to boil coffee—which the Prof. does, some 10 or 15 minutes—in order to get the extractive properties, which by mere steeping or infusion cannot be obtained. But the aroma escapes, especially if boiled long. The Baron secures both (the extract and the aroma) by boiling three-fourths of the coffee for the length of time mentioned, retaining the rest till the extractive matter is secured, then adding it, at the same time removing the coffee from the fire, leaving it standing 5 or 6 minutes, with occasional stirring at the top to facilitate the sinking of the powder, which remains on the surface till it becomes saturated. As soon as it drops to the bottom, it is fit for use. The quarter gives the flavor, and the three-quarters the body or extract.

The Baron considers the effect of coffee upon the system, beneficial. He says: "Tea acts directly upon the stomach, whose movements sometimes can be so much augmented by it, that strong tea, if taken fasting, inclines to vomiting. Coffee, on the contrary, furthers the peristaltic movement downwards—and, therefore, the German man of letters, more accustomed to a sitting life, looks on a cup of coffee, without milk, and aided by a cigar, as a very acceptable means of assisting certain organic processes. For the same reason, so it is said, Russian ladies have become patronesses of coffee and tobacco. In the first Schleswig-Holstein and the last Italian campaign, the introduction of coffee very materially aided the general health of the German and the French Soldier."

It is for this reason that coffee has been introduced into our army during the recent war. Coffee is exhilarating and sustaining. It benefits more particularly the mental faculties.—The use, and not the abuse, will do this. This is the common experience.

There is one point which may be added to the Baron's mode of preparing coffee. By giving it various degrees of torrifaction—that is browning some more and some less, a wider range of gratification to the taste is reached. You get different qualities, let loose by the various chemical changes, according to the degrees of heat employed—thus covering the whole field, and not merely reaching one point, but all the variety of flavor. This last is practiced by the French; and we know by careful experiment, daily practiced, that it is efficacious. The variety of hue given it should range from a light brown (or at the first brittle condition of the berries) to a dark chesnut. In all cases avoid the too dark, or the coal—this will give you a bitter taste; and, the volatile parts all gone—the coffee will be "burnt."

Cream and milk are largely used with coffee. This is not necessary—it is wholly a habit, and can readily be dispensed with. A little time and perseverence are all that is necessary. Let there be a gradual breaking off at first—the coffee will be all the more relished afterwards, and the full flavor obtained. So with tea—though tea should have neither sugar nor milk. Coffee is so used also in the East—in Turkey. It is all the healthier to the dyspeptic thus used. But it takes some time and patience to arrive at this point.

INDIVIDUALITY OF CHARACTER A SUCCESS.—The greatest successes of the world are wrought out by individuals. Much is done by corporations. But a few individuals—frequently a single man—control corporations. In association is power. But this power becomes an individual power. As soon as it becomes divided, it ceases to be a power. Great results have been wrought by individual men; these are conspicuous in all history. A man then must rely upon himself: be his own teacher; his own thinker; his own worker. To copy after others, is to fall below the original—for the spirit that animated—the purpose, the talent are not there. The work is not what the original is. The exceptions, if any, are rare. The progress of this world is in the hands of individual men; and the less successful always follow in their wake. Not but that success is obtained by those who appropriate genius. But these very men who thus appropriate, are themselves men of individual force. They have a genius for turning to advantage what others originated. We must rely upon our hands, our brains, and we shall succeed.

[Written for Colman's Rural World.]

NIGHT AND DAY.

Another night has nearly done its work;
Its dusky form is yet distinctly seen
Climbing the Western hills in rapid flight;
The light of day is close upon its heels,
Urging it on to catch the setting sun;
The day in turn, with equal spirit, tries
To catch the night; and thus the race goes on.

DR. SMITH.

Give Me the Old Songs,

Which thrilled the lyres of the poets and minstrels of long ago. Every note has borne on the air a tale of joy and rapture—of sorrow and sadness! They tell of days gone by and time hath given them a voice which speaks to us of those who once breathed—of what they now are, and what we soon shall be. My heart loves these melodies; may they be mine to hear till life shall end, and as I "launch my boat" upon the sea of eternity, may their echoes be wafted to my ear, to cheer me on my passage from the scenes of earth-land!

Give me the old paths, where we wandered and culled the flowers of love and friendship, in the days of "Auld Lang Syne;" sweeter, far, the dells whose echoes have answered to our voices; whose turf is not a stranger to our footsteps, and whose rills have in childhood's days reflected back our forms, and those of our merry playfellow's, from whom we have parted, and meet no more in the old nooks we loved so well. May the old paths be watered with Heaven's own dew, and be green forever in my memory!

Give me the old house, upon whose stairs we seem to hear the light footsteps, and under whose porch a merry laugh seems to mingle with the winds that whistle through old trees, beneath whose branches lie the graves of those who once trod the halls, and made the chambers ring with glee. And O! above all, give me the old friends—hearts bound to mine in life's sunshiny hours—spirits congenial, whose hearts through life have throbbed in unison with our own! O, when death shall still this heart, I would not ask for aught more sacred to hallow my dust, than the tear of an old friend. May my funeral dirge be chanted by the old friends I love so fondly, who have not yet passed away.

[Written for Colman's Rural World.]

A BLIND MAN'S VERSES.

Must I then spend my mortal days
In sorrow, grief and pain?
Give me, oh Lord, sufficient grace,
Or else my hope is vain.

Lead me along by Thy right hand;
Let me not run astray;
Then I shall find a happy land,
And see eternal day.

Let me not travel all alone,
For I might slip and fall,
And never reach Thy happy home
Nor see Thy face at all.

Without Thy Spirit, I am weak;
I might give way to sin;
For I am like a lonely reed
Oft shaken by the wind.

My trials often are severe—
Too hard for me to bear;
If Thy good Spirit is not near,
My thoughts run everywhere.

And who has strength enough to stop
Those many wandering thoughts?
Or who can run and waver not
Beneath a heavy cross?

I am but here a mortal worm,
Creeping along in grief;
A heavy cross might make me turn
And fall in unbelief.

Will Jesus keep me strong in mind?
In memory stronger still?
Then I shall always be resigned,
And do my Master's will. [JACOB WIETING.

A little soda (bi-carbonate the best) will prevent milk from souring, and destroy the acid in milk already soured.

God Bless the Little Children.

God bless the little children,
We meet them everywhere;
We hear their voices round our hearth,
Their footsteps on the stair;
Their kindly hearts are swelling o'er
With mirthfulness and glee;
God bless the little children,
Wherever they may be.

We meet them 'neath the gipsy tent,
With visage swarth and dun,
And eyes that sparkle as they glance
With roguery and fun;
We find them fishing in the brook,
For minnows, with a pin,
Or creeping through the hazle bush
The linnet's nest to win.

We meet them in the lordly hall,
Their stately father's pride;
We meet them in the poor man's cot—
He hath no wealth beside.
Along the city's crowded street
They hurl the hoop or ball;
We find them 'neath the pauper's roof—
The saddest sight of all.

For there they win no father's love,
No mother's tender care,
Their only friend the God above,
Who hears the orphan's prayer.
But dressed in silk, or draped in rags,
In childish grief or glee,
God bless the little children,
Wherever they may be.

TAKE CARE.—"Of all parts of the body, there is not one which ought to be so carefully attended to as the feet." Colds, and many other diseases are attributable to cold feet. There is no part of the human body so much trifled with as the feet. The young and would-be genteel cramp their toes and feet into thin-soled, bone-pinching boots and shoes. A change is often made, from thick to thin-soled shoes, without reflecting upon the consequences which might ensue. In cold weather, boots and shoes of good thick leather, both in soles and uppers, should be worn by all. Water-tights are not good, if they are air-tights also; India-rubber over-shoes should never be worn, it is hurtful to the feet to wear any covering that is air-tight over them. No part of the body should be allowed to have a covering that entirely obstructs the passage of carbonic acid gas from the pores of the skin outward, and the moderate passage of air inward to the skin. Life can be destroyed in a very short time, by closing up the pores of the skin. Good warm stockings, and thick-soled boots and shoes are the conservators of health.

HOW TO BAKE AN APPLE.

In cooking apples, heat should be plentifully applied, whether gradually or more suddenly, though the former cooks the apple whole, and does the thing all round more neatly. Hence, in their old brick ovens, the Dutch settlers of the country used to put their apples into the oven in the evening after the bread was removed, and in the morning the apples were done—and done in such a way as could not be reached by any other other process.

There are several other important points connected with the baking of fruit, that are generally unknown or little regarded. One is, that sour fruit, in baking, loses some acidity. Thus a quite sour apple—say a Spitzenburg or a Greening—becomes a comparatively mild fruit when thoroughly and rapidly cooked. The heat evaporates the acid—but leaves the sugar; and the sugar and other properties hold the flavor. Never cook an apple with a worm hole in it; never bake a wormy apple at all, as the action of the heat, especially if long baked, will distribute the bitter principle of the affected part throughout the apple. Cut up such an apple and cook the sound part. Another thing. An apple long baked will concentrate its juices, and give you its qualities in a more palpable form. The aroma itself seems to be improved, as well as the general flavor and condition of the apple. The pulp is perfectly soft and grateful: in such a condition also more healthful than in any other. The objectionable principle of the raw apple is expelled or modified, and a dish is before you that will bear the test of the daintiest palate.

TO AUTHORS.

If you wish to carry along the reader, get up a current.

Why do not the moderns succeed in the ancient tongues? Because their works lack the halo which our youthful association has surrounded them with. It is less the merit than the glamour that makes the ancient compositions so attractive.

The object of poetry is the same in all cases—excitement. This is done by the same means in all cases, only diversified by the different performers. Thus the epic has the heroic for its object. It is the machinery diversified that produces the different forms of it—the angels in Milton, the gods and heroes in Homer, &c. So in love, the woman is the one grand object, presented with that variety which is necessary to distinguish her from others. The artist but varies his material to produce the same effect, so that entertainment, the object of the performance, is secured.

Rest A Substitute for Sleep.

Sleep is the grand restorer of the exhausted functions of the body. Rest does this in a measure—and in a great measure. Indeed, we are not certain but this is the principle part of sleep. We have experienced, in our own case, three days' and three nights' deprivation of sleep in succession, and have felt but little the usual effect from the want of sleep. But we had rest; we rested well. It was on the cars; and the noise kept us awake, while the rocking motion disposed us to quiet, bordering very closely on sleep, but yet avoiding it. Then, we have been deprived of sleep by great exertion for one night (and two days) only, with consequences of a most serious nature, the mind becoming stupid and depraved, so as to threaten insanity, or some other hurt, with suffering, from the great effort required to keep the powers in motion. Exhaustion here had the effect to produce sleepiness. Rest, in the other case, was a substitute for sleep. We have since always borne this in mind, and taken advantage of it, with corresponding results. It is no doubt on this account that some men do with but four hours of sleep. Though habit has much to do with it, rest, especially to the body, has an equal, if not superior, share in it.

That we sleep too much, is very clear. Dr. Dunglison says of "the mischiefs resulting from too great indulgence in sleep," that they "are not less signal than those arising from its privation. The whole nervous system becomes blunted, so that the muscular energy is enfeebled, and the sensations, and moral and intellectual manifestations are obtunded. All the bad effects of inaction become developed; the functions are exerted with less energy; the digestion is torpid; the excretions are diminished, while the secretion of fat accumulates to an inordinate extent. The memory is impaired; the powers of the imagination are dormant, and the mind falls into a kind of hebetude, chiefly because the functions of the intellect are not sufficiently exerted, when sleep is too prolonged or too often repeated. Magendie, indeed, asserts that protracted indulgence in sleep sometimes occasions serious diseases—as idiocy and lunacy." Too much, as too little sleep is hurtful. Rest is what we need—and the working man more than any other.

THE PELICAN.

These birds frequent the shores of the sea, lakes and rivers, feeding chiefly on fish. Although birds of powerful wing, they are seldom seen at a great distance from land. They take their prey by hovering over the water, and plunging upon it when it appears. They often fly in large flocks, and the sudden swoop of a flock of pelicans at a shoal of fish is a striking and beautiful sight. They store up their prey in their pouch, from which they bring it out at leisure, either for their own eating, or to feed their young. It is a native of the eastern parts of Europe, and of many parts of Asia and Africa. One variety abounds in the West Indies and in many parts of America.

[Written for Colman's Rural World.]

THE ORBS.

The moon is ever quiet; so the orbs:
With all their sound, we hear them not.
Ever they're still—because so distant. Though
We listen, we hear them not. Ever, ever,
They're mute—yet ever seen. Oh for the least
Faint murmur from off these spheres, that we might hear
As well as see. But not a breath, no thought,
From those far worlds, sisters to earth, is heard,
Or ever will be heard. They still will be
Our childhood stars, the moon of harvest eves,
Dearer than all the mystery they bear.

DOMESTIC DEPARTMENT.

PICKLED BEANS.—Procure your young ones from the late crop; boil them in water, slightly salted, till tender; throw them into a colander with dish over to drain; when done dripping, lay them out on a dry cloth and wipe. Pour boiling vinegar, spiced, over them, and you have an excellent pickle. These are delicate for tea.

TOMATO MUSTARD.—Take one gallon unskinned tomatoes; let them simmer in one pint of sharp vinegar four hours; then strain them through a colander, and let them boil till quite thick; then put in four table-spoonfuls of salt, one of black pepper, one of mustard, one-half one allspice. Boil all together one-half hour. Then to each quart of juice add one-half pint of vinegar, and bottle for use in bottles where a spoon can be inserted.

CRUMPETS.—Take three tea-cupsful of raised dough, and work into it half a tea-cupful of melted butter, three eggs, and milk to make a thick batter. Bake in a hot buttered pan in half an hour.

WAFER CAKES.—These are nice for tea. Take two-thirds of a teacupful of butter, the same of sugar, three well-beaten eggs, and a tea-spoonful of rose water. Make a stiff batter, and when well beat and smooth, have your wafer-irons hot and well buttered, then fill them, and close tight; place in the fire to cook both sides at once, and they will be done in ten minutes.

A RETIRED BAKER'S RECEIPT FOR BREAD.—Take an earthen vessel, larger at the top than at the bottom, put in one pint of warm water, one and a half pounds of flour, and half a pint of malt yeast; mix well together, and set away in a warm place until it rises and falls again, which will be in from three to five hours. Then put two large spoonsful of salt into two quarts of water, and mix with the above rising; then put in about nine pounds of flour, and work it well; let it rise until light, then make it into loaves. New and runny flour requires one-fourth more salt than old and dry flour. Bake as soon as light.

WHITE SPRUCE BEER.—Three pounds of loaf sugar, five gallons water, with enough of essence of spruce to give it a flavor, a cup of good yeast, a little lemon peel if you choose, and, when fermented bottle up close. It is a delightful beverage in warm weather.

GINGER BEER.—One cup of ginger, one pint of molasses, one pail and a half of water, and a cup of lively yeast. In warm weather it may be made cold, but, in cold weather, scald the ginger with two quarts of hot water, and the rest cold. The yeast put in when slightly warm. It should be put in jars or bottles, and securely corked. It is pleasant and lively, and will keep several weeks.

COMMON SMALL BEER.—A handful of hops to a pailful of water, a pint of bran, and half a pint of molasses, a cup of yeast, and a spoonful of ginger.

ROOT BEER.—Take a pint of bran, a handful of hops, some twigs of spruce, hemlock, or cedar, a little sassafras, or not, as you have it; roots of various kinds, plantains, burdocks, dock, dandelions &c.; boil and strain, add a spoonful of ginger molasses to make it pleasant, and a cup of yeast. When you want it soon, let one bottle stand where it is warm, and the rest will work cold. This for a gallon.

MOLASSES BEER.—Six quarts of water; two quarts of molasses; half a pint of yeast; two spoonsful of cream of tartar. Stir all together. Add the grated peel of a lemon; and the juice may be substituted for the cream tartar. Bottle after standing ten or twelve hours, with a raisin in each.

HARVEST DRINK.—Mix with five gallons of good water, half a gallon of molasses, one quart of vinegar, and two ounces of powdered ginger. This will make not only a very pleasant beverage, but one highly invigorating and healthful.

TO RESTORE ACID BEER.—Stir in a small quantity of saleratus with a spoonful of sugar, and it is even richer and better than at first. To be prepared as you use it.

LEMONADE.—Take good lemons, roll them; then cut and squeeze them into a pitcher. Add loaf sugar and cold water, till it makes a pleasant drink. It should be sweet; it is sometimes too acid to be agreeable. Send round in small glasses with handles, or tumblers a little more than half full. The best drink for parties.

ORANGE-ADE.—This is made in the same manner as lemonade.

GARDENS FOR CHILDREN.

An exchange has the following:

"A great deal can be done to encourage horticultural tastes and industrious habits in children. Why don't farmers fence off little gardens for their larger boys and girls, and allow them to have all they can raise from them?—Put agricultural papers in their hands and encourage them to try experiments in wheat raising, cultivating seedling fruits, &c. Put a good magnifying glass into their hands, that they may become acquainted with their insect friends and enemies. To those old enough to appreciate and take care of them, give choice plants to cultivate, or what would perhaps sometimes be better, let them earn money in some way to purchase them for themselves. Let them have a Concord, that they may be sure of a return for their labors. So of strawberries and other things. Excite in them a desire of excelling in raising fine fruits and vegetables. Let them get up children's agricultural fairs and horticultural societies for discussion, &c. Don't you think the agricultural papers will be studied if you do this, and don't you think you will raise a family of intelligent and well-informed men and women?

"So of domestic animals. If you have a boy a dozen years old, give him a yoke of calves to train; give the girls lambs, and let them have the fleeces as a reward for good care, or allow them to raise some fine cows for themselves.—Children need objects to love and incentives to faithful labor, and they will love home all the more if you attach them to it by pleasant memories and good, kind instruction.

THE STALLION SEASON.

Abdallah, Jr.

This young, high bred, fast trotting stallion, will stand at my stables on the Olive Street road, 5 miles west of St. Louis, the present season. Terms, $30 the season. No insurance, and money to be paid at the time of service. No deviation from this rule will be made. The low terms are made to prevent the trouble of collection.

ABDALLAH, JR., was foaled in the spring of 1861. His color, blood bay, with black points, no white about him. He is 15 hands 2 inches high, stoutly built, strong and muscular. He is full of game and spirit, and yet his disposition is so tractable that a child can handle him. He has the finest natural trotting gait; has splendid knee action, with a long slashing reach from behind. He inherits the natural trotting action of the Messenger breed in a high degree—could show a 2.50 gait without any training. He is doubtless the best bred stallion for getting trotters in the West.

PEDIGREE.

ABDALLAH, JR., was sired by R. Aitchison Alexander's celebrated trotting stallion, Abdallah, which was taken by the guerillas from Mr. Alexander's farm in Kentucky, and in an encounter for his rescue was mortally wounded. He was sired by Rysdick's celebrated Hambletonian, who stands for mares at $500 each. Mr. Rysdick has refused $35,000.00 for this stallion. Rysdyck's Hambletonian was sired by Old Abdallah, he by Membrino, he by imported Messenger. His dam was the Charles Kent mare by imported Bellfounder. Grand dam Old One Eye by Old Hambletonian, and he by imported Messenger, and his dam also by imported Messenger. The dam of Old One Eye was by imported Messenger. The dam of Mr. Alexander's Abdallah was by Bay Roman, he by imported Roman out of a Hickory mare; g.d. by Membrino, son of Old Membrino by imported Messenger.

The dam of ABDALLAH, JR., is Kitty Fisher by Chorister, he by imported Contract; Chorister's dam Jennie Gray by Auld Robin Gray, he by Royalist, he by Sattram, he by Marsh, he by Eclipse, and he by Godolphin Arabian.

ABDALLAH, JR.'s grand dam was the celebrated Old Bertrand, formerly owned and run by John R. Sparr, of South Carolina; g. g. dam by Darnaby's Diomede, he by Hambletonian, his dam by Gatewood's Shark, his g. g. dam by Grey Alfred, g. g. dam by imported Fearnought, &c. Hambletonian was by imported Diomede, his dam by imported Shark.

N. J. COLMAN, Saint Louis, Mo.

CHESTER White Pigs.

A few pair of Chester White Pigs for sale, boxed and shipped with the necessary food, at $30 per pair. Also, 2 Chester White Boar Pigs for sale, four and five months old, at $20 each. Address,

NORMAN J. COLMAN,
ST. LOUIS, MO.

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WE ARE NOW PREPARED TO TAKE ORDERS FOR THE CELEBRATED EARLY YELLOW NANSEMOND SWEET

POTATO PLANTS.

Price, 60 cts., per 100; $5,00 per 1000.

EXTRA CHARGE FOR PACKING TO SEND BY EXPRESS.

TIME FOR SETTING UNTIL FIRST OF JULY.

Orders should be sent in as early as may be, and will be filled as near the time desired as possible, and in turn. Orders from unknown correspondents must be accompanied with the cash, and if by Express, the money sent to prepay freight, as per requirement of Express Co.'s for perishable articles; and we will not be responsible for the condition of the plants on their arrival at their destination, but pledge ourselves to ship only those that are in good condition. ORDERS SOLICITED BY

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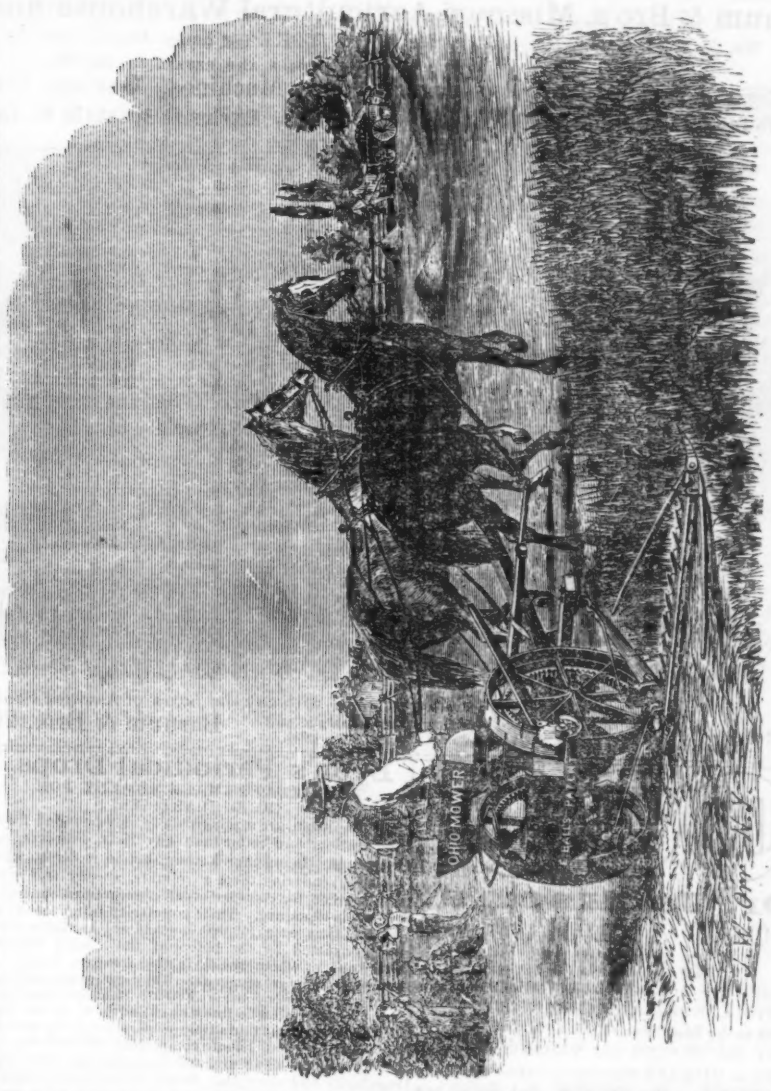

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BALL'S OHIO MOWER & REAPER.

We are manufacturing this justly celebrated machine, and persons wishing to purchase would do well to send in their orders early.

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The advantages of getting a machine made in St. Louis.

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EMPLOYMENT FOR WOMEN.

I am anxious to furnish women who are willing to persevere in an honorable occupation, with means of making a splendid income. One wanted in every town and county in the United States. Address, with stamp, for particulars. E. O. LEET,
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HOUSE AND LOT FOR SALE.

The undersigned offers for sale his house and lot in Pevely, Jefferson county, Mo. The lot is 100 feet by 150, enclosed with good fence. House is a nice two story frame, with seven rooms and kitchen and good cellar. There is on the place, one never-failing well of good water; one smoke and chicken house; a stable large enough for twelve horses. Price of all is $2,500, cash. [my15-1t] JACOB BOUGHTU.

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